



Boundary Breaks Extra Dry Riesling #90

Our Goal for This Wine

Our Extra Dry Riesling #90 is for wine lovers who like their Dry Rieslings in a more austere style. We start with Riesling fruit that is picked earlier during the harvest season. Fruit harvested earlier tends to yield a crisper, more acid-driven wine. We don't want to pick too early, or the wine is likely to be overly-acidic and lack sufficient fruit character. Boundary Breaks offers a family of Rieslings in different styles, and the Extra Dry #90 is the one style that we hope will be lean and balanced with enough fruit to yield a truly-fresh and eye-opening wine.

Depending upon the year, we pick the fruit for this wine between 20.0 and 21.5 Brix. It is fermented to between 4 grams and 8 grams of residual sugar, depending upon the year. (That is 0.4% to 0.8% residual sugar.)

As is always the case with Riesling, the key to a magnificent wine is "balance" among the acidity, residual sugar and flavor.

Food Pairing

Riesling is one of the world's most food-friendly wines. Dry Rieslings tend to have a more angular and "structured" feel. They can pair very well with creamier foods or other dense preparations like fried chicken or fish.

This Dry Riesling #90 has enough acidity to hold its own with almost any meal.

